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McCormick et al.

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(54) **METHOD OF DEFROSTING A FOOD ITEM**

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(58) **Field of Classification Search**

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See application file for complete search history.

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(57) **ABSTRACT**

A method of defrosting a food item, including: monitoring a temperature of a first part of a first food item; and controlling a surrounding temperature of the first food item in dependence on said monitored temperature. The controlling includes: decreasing the surrounding temperature of the first food item, using an unheated fluid having a temperature less than the surrounding temperature of the first food item, when the surrounding temperature is greater than a target surrounding temperature for a given temperature of the first part. Embodiments also relate to a control system, apparatus and a computer program product.

20 Claims, 4 Drawing Sheets

